

other parts of the Alta Verapaz the pacaya is also quite common, and it is grown in the southern part of Guatemala as well. Since it succeeds here at elevations of 5000 feet or even higher, where the winters are quite cool, it would seem that it ought to be a success in southern California and Florida, though it is difficult to predict what effect the sandy soil of the latter state may have upon it. The palm grows to a height of about 15 feet, having a slender stem about two inches in diameter, and handsome leaves somewhat reminding one of *Chrysalidocarpus lutescens* (*Areca lutescens*). The foliage is of a rich green color. The inflorescences are produced along the trunk, in the winter and spring, and apparently more or less throughout the year. Before the spathe has opened it is removed from the palm, opened, and the tender inflorescence, nearly white in color, and finely branched, is removed and eaten. Its preparation for the table consists in dipping it in a batter made of eggs and then frying it, in enveloping it in an omelet, in boiling it and serving it as a vegetable, or in mixing it with other vegetables to form a salad. When very young and tender its flavor is agreeable but when older, and nearly ready to emerge from the spathe, the inflorescence has a strongly bitter taste which makes it disagreeable. It should, therefore, be used when quite young. The pacaya palm grows in a variety of soils, seeming to do well on clay and also on black sandy loam. An abundance of lime in the soil does not seem to injure it. It is frequently planted in gardens among coffee bushes, and in many sections it is planted beneath large trees, where it may have partial shade. I have seen many beneath large avocado trees, inter-planted with coffee bushes. It may be necessary to furnish shade for the palms in California and Florida, by means of a slat house or some such device, or they might be planted beneath large trees, as they are here in Guatemala. The pacaya, as an article of food, is extensively used in Guatemala, and by local standards commands a good price, single inflorescences usually selling at 2 to 5 for a peso ($2\frac{1}{2}$ cents). The spathes are pulled from the palms, tied together in small bundles, and thus brought to market." (Popenoe.)

Colocasia esculenta (L.) Schott. (Araceae.) 44066.
Tubers of Taro from Oilla, Texas. Presented by Mr. S. Kato. "Yatsu-gashira-imo. A Japanese variety of taro of